

DINE OUT DOWNTOWN DELRAY!

AUGUST 1ST – 7TH

50 OCEAN

Three-Course Lunch Menu for \$20

Available from 11:00am to 3:00pm

STARTERS CHOICE OF ONE

LOBSTER BISQUE
lobster crostini

WEDGE SALAD
baby iceberg, florida citrus, toasted almonds, melon,
gorgonzola cheese, buttermilk ranch

½ POT OF MUSSELS
roasted shallots, white wine-chili broth, fresh tomatoes

MAIN PLATES CHOICE OF ONE

CHICKEN WEDGE

*iceberg wedge, toasted almonds, applewood bacon, toybox tomato,
crumbled gorgonzola, buttermilk ranch,
grilled freebird farms chicken breast*

TACOS

*grouper or local shrimp, grilled, blackened, or fried, "to the minute salsa",
mango-corn relish, thai chili aioli*

50 BURGER

house blended, cast iron seared, white cheddar cheese, B&B pickles, LTO, sesame seed brioche

SHRIMP BLT

*togarashi spiced local shrimp, thick-cut Applewood smoked bacon, tomato,
chili aioli, pickled ginger slaw*

SWEET ENDING

BEIGNETS

Dulche de leche crème, blueberry compote, cinnamon dust

SORBET DUJOUR

GELATO DUJOUR

We respectfully decline to make substitutions.

No Sharing Please.

DINE OUT DOWNTOWN DELRAY
AUGUST 1ST – 7TH

50 OCEAN

Three-Course Dinner Menu for \$38

STARTERS

CHOICE OF

LOBSTER BISQUE

lobster crostini

WEDGE SALAD

baby iceberg, florida citrus, toasted almonds, melon,
gorgonzola cheese, buttermilk ranch

½ POT OF MUSSELS

roasted shallots, white wine-chili broth, fresh tomatoes

MAIN PLATES

CHOICE OF

TAGLIATELLE

freebird farms grilled chicken breast **or** florida local shrimp,
asparagus, wild and tamed mushrooms, san marzano Pomodoro

SHRIMP

grilled, hearts of palm salad, roasted heirloom tomatoes, pistachio aioli

FREEBIRD FARMS CHICKEN

grilled breast, confit thigh, smashed potatoes, lemon-thyme gravy

SHORT RIB

18-hour braised, butternut squash polenta, natural jus

SWEET ENDINGS

CHOICE OF

BEIGNETS

Dulche de leche crème, blueberry compote, cinnamon dust

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